



## caramelized leek pasta

serves 4

### INGREDIENTS

For the breadcrumbs

1 large lemon

1 to 2 tablespoons (15 to 30 ml) extra-virgin olive oil

1 cup (60 grams) panko breadcrumbs

Kosher salt

For the sauce

2 pounds (900 grams; about 4 medium)

leeks, white and light green parts only (roots trimmed)

3 tablespoons (45 grams) unsalted butter

Kosher salt and freshly ground black pepper

¼ cup (60 ml) dry vermouth

1 cup (240 ml) heavy cream

1 cup (110 grams) fresh or frozen and thawed green peas

12 ounces (340 grams) farfalle, conchiglie, lumache, or pasta of choice

1 ounce (30 grams) finely grated

Parmigiano-Reggiano

Fresh basil leaves, for serving

### METHOD

*For the breadcrumbs*

Zest half of the lemon into a medium bowl. Halve the lemon and juice half into a small bowl. Cut the remaining half of the lemon into wedges and reserve for serving.

In a medium skillet, warm the oil over medium-high heat. Add the panko and a pinch of salt, and stir until the crumbs are well coated. Cook, stirring often, until golden, 2 to 4 minutes. Turn off the heat and continue to stir until the crumbs are browned to your liking. Transfer to the bowl with the lemon zest and stir to combine.

*For the sauce*

Slice the leeks into ¼-inch rounds. Transfer to a colander and run under cold water, agitating them a bit with your hands, to remove any sand between the layers. Pat dry with paper towels.

In a large sauté pan or Dutch oven, melt the butter over medium heat. Add the leeks, season with salt and pepper, and stir until coated. Cook until the leeks are jammy and golden around the edges, stirring often, 20 to 25 minutes.

Pour in the vermouth, and simmer until the liquid has completely evaporated, 1 to 2 minutes. Stir in the cream and simmer until slightly thickened, 2 to 3 minutes. Add the peas and cook for 1 minute more, then turn off the heat and season to taste.

Bring a large pot of water to a boil, then season it generously with salt. Add the pasta and cook according to the package directions until just shy of al dente or to your liking. When the pasta's almost ready, return the sauce to medium heat. Scoop out ¼ cup of the pasta cooking water and stir it into the leek mixture.

Transfer the pasta directly to the sauce and cook, stirring often, until the pasta is well coated, 1 to 2 minutes. Turn off the heat and stir in the lemon juice and Parmigiano-Reggiano. Loosen the sauce with more pasta water as needed and adjust seasoning to taste. Divide the pasta among bowls and top with breadcrumbs and basil. Serve immediately, with lemon wedges for squeezing.

Recipe & photo:

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